

Veranda Select Lunch Menu

This Menu has been designed for groups of 12 or more guests

Please select a maximum of 2 Entrees for your group to choose from upon arrival

Appetizer Selection:

Soup du Jour or House Salad (with entrée) \$3.95

Entrée Selection:

Please choose 2 entrees from the list below:

Baked Tomato Pasta \$10.50

*Fresh Roma Tomatoes Baked with Olive Oil, Basil & Garlic
Served over a bed of Fresh Pasta with Grated Parmesan Cheese*

Chicken Picatta \$12.50

*A Classic, Sautéed with Lemon, White Wine & Capers
Served with Chef's Potato & Seasonal Vegetables*

London Broil

*With a Rosemary Merlot Demi Glace,
served with Chefs Potato & seasonal Vegetable* \$14.95

Mahi Mahi \$15.95

*Fresh Grilled Mahi Mahi topped with Bay Shrimp & a Meuniere Sauce
Served with Chef's Rice & Seasonal Vegetables*

Mandarin Chicken Salad \$10.95

*Romaine Lettuce tossed in our own Honey Mustard Dressing, topped
With Mandarin Oranges, Toasted Almonds, Teriyaki Glazed Chicken Breast & Herb Croutons*

Caesar Salad \$7.95

*A Traditional Caesar Salad with Garlic Croutons & Fresh Parmesan Cheese
With Grilled Breast of Chicken \$10.95
Grilled Atlantic Salmon – Add \$11.95*

Classic French Dip Sandwich \$9.75

*Thinly sliced Roast Beef piled high on a crusty French loaf
Topped with Melted Provolone Cheese, Served with Au jus for dipping
Presented with Red Bliss Potato Salad*

Quilted Chicken Sandwich \$9.50

*Lightly Marinated in Teriyaki Sauce & Grilled
Served with our Signature Garlic Mayonnaise & Fresh Citrus Fruit*

Veranda Select Lunch Extras

This Menu has been designed for groups of 12 or more guests

We would like to make your dining experience at the Veranda enjoyable & memorable.

Included are some items to make your luncheon at the Veranda very special.

Delectable Desserts:

Prepared daily by our Pastry Chef.

Please select 2 desserts for your group to choose from upon arrival

\$6.95 per person

Traditional Florida Key Lime Pie with a Buttery Graham Cracker Crust

Rich & Creamy Peanut Butter Fudge Pie

Triple Layer Chocolate Pate with Raspberry Coulis

Chef's Cheesecake Selection of the week

** Clients may bring in a cake - \$2.50 per person cake cutting fee*

** Special Occasion Cakes are also available – Please inquire upon confirming your reservation*

Non-Alcoholic Beverages:

Coca-Cola Brand Soft Drinks, Lemonade, Iced Tea, Hot Tea & Coffee

\$2.25

Bottled Spring & Sparkling Water

\$2.75

Full Bar Available:

We offer a full bar of the finest spirits

Domestic & Imported Beers ~ Draft or Bottle

Bottled Wine & Wine by the glass from our Cruvinet

We offer a vast selection of Domestic & Imported Wines

Please request a wine list to make your selections

Hours of Operation:

Luncheon is Served Monday – Friday 11:30 am – 2:30 pm

Reservations accepted for groups of 5 or more

6% Sales Tax & a 20% Gratuity will be added to parties of 6 or more

We are located in the Heart of Downtown Fort Myers in the Historical District

2122 Second Street (at Broadway)

Fort Myers, Florida 33901

239/332-2065

239/332-7232- Fax

www.verandarestaurant.com

Private Parties & Off-Premises Catering Available

Personalized Gift Cards are available at the Front Desk or on our Website

11/2011

Veranda Luncheon Buffets

This menu has been designed for groups of 25 or more.

Please choose one (1) Buffet option from the list below

Express Luncheon Buffet:

\$17.00 per person + 6% Sales Tax & 20% Gratuity

- Assorted Rolled Deli Meats to Include:
Roast Beef, Oven Roasted Turkey Breast, Country Ham
- Domestic & Imported Sliced Cheeses to Include:
Provolone, Sharp Cheddar & American & Swiss
- Assorted Fresh Baked Breads & Sandwich Rolls
- House Made Red Bliss Potato Salad
- Rich Fudge Brownies & Ripe Strawberries
- Assorted Beverages to Include: Coca-Cola Brand Soft Drinks, Iced Tea & Coffee

Executive Luncheon Buffet:

\$24.00 per person + 6% Sales Tax & 20% Gratuity

- Tossed Garden Salad with Ranch Dressing
- Chicken Marsala Sautéed with Garlic, Mushrooms & Marsala Wine
- Chef's Herbed Mashed Potatoes
- Fresh Seasonal Vegetable Medley
- House Made Oatmeal Molasses Bread & Sweet Honey Butter
- Florida Key Lime Pie
- Assorted Beverages to Include: Coca-Cola Brand Soft Drinks, Lemonade, Iced Tea & Coffee

Double Entrée Buffet:

\$29.00 per person + 6% Sales Tax & 20% Gratuity

- Choice of Traditional Caesar or Tossed Salad bowl – Ranch or Honey Mustard Dressing
- & Freshly Baked Bread

*Please choose 2 entrees from the list below:

- Atlantic Salmon with a Lemon Butter Dill Sauce
- Grilled Fresh Mahi Mahi with a Meuniere Sauce
- Chicken Marsala – Sautéed with Garlic, Mushrooms & Marsala Wine
- Chicken Picatta with a Lemon, White Wine & Caper Sauce
- Grilled Flank Steak with a Mushroom Merlot Sauce
- Roast Pork Loin with a Port Wine & Wild Berry Glaze

*Please Select 2 side items from the list below:

- Potatoes Au Gratin
- Herbed Mashed Potatoes
- Wild Rice
- Jasmine Rice
- Crisp Green Beans
- Broccolini with a Butter Sauce
- Matchstick Vegetable Medley
- Buffet Desserts of French Petite Fours & Pastries, Ripe Strawberries & Whipped Cream
- Assorted Beverages to Include: Coca-Cola Brand Soft Drinks, Iced Tea & Coffee

Veranda Select "Inclusive" Menu

This menu has been designed for groups of 12 or more who would like to pay a set price per person

Please select from the three menus below

*Per person pricing includes 6% Sales Tax & 20% Gratuity**

**Room Charges & Cake Cutting Fees are NOT included in the pricing*

	\$19.00 Per Person		\$24.00 Per Person		\$30.00 Per person-2 courses \$34.00 Per Person-3 Courses
	<ul style="list-style-type: none"> • 1 Non-Alcoholic Beverage <i>(Please choose 2 Entrees)</i> • French Dip served with Au jus & Potato Salad • Grilled Chicken Sandwich With a Teriyaki Glaze & Fresh Citrus Fruit • Baked Tomato Pasta Roma Tomatoes, Garlic, & Basil Baked with Olive Oil & Served a top Fresh Pasta with Grated Parmesan Cheese • Fried Green Tomato Salad Served over Field Greens with a Chunky Bleu Cheese Dressing • Grilled Portobello Mushroom Salad with Pine Nut Encrusted Goat Cheese • Mandarin Chicken Salad With Toasted Almonds, Grape Tomatoes & Herb Croutons 		<ul style="list-style-type: none"> • 1 Non-Alcoholic Beverage • Choice of Soup du Jour or House Salad <i>(Please choose 2 Entrees)</i> • Baked Tomato Pasta • Chicken Picatta with a Lemon, White Wine Caper Sauce with Chef's Potato & Seasonal Vegetables • Roast Loin of Pork Served with Mushroom Gravy Chef's Potato & Seasonal Vegetables • Mandarin Chicken Salad with Toasted Almonds, Grape Tomatoes & Herb Croutons • Chicken Caesar Salad Grilled and served a top Romaine lettuce tossed in our own Creamy Caesar Dressing with Freshly grated Parmesan & Garlic Croutons • London Broil with a Rosemary Merlot Sauce Chefs Potato & Seasonal Vegetable 		<ul style="list-style-type: none"> • 1 Non-Alcoholic Beverage • Choice of Soup du Jour or House Salad <i>(Please choose 2 Entrees)</i> • Tenderloin of Pork scented with Rosemary & served with a Wild Berry Port Wine Glaze, Chef's Potato & Seasonal Vegetables • London Broil with a Rosemary Merlot Sauce Chef's Potato & Seasonal Vegetables • Chicken Marsala Sautéed with Garlic, Mushrooms & Marsala Wine - Chef's Potato & Seasonal Vegetables • Mahi Mahi topped with Bay Shrimp & a Menuiere Sauce, Chef's Rice selection & Seasonal Vegetable • Grilled Atlantic Salmon With a Lemon Butter Sauce Chef's Rice selection & Seasonal Vegetable <p style="text-align: center;"><u>Dessert</u> The Veranda Sampler Key Lime Pie with our Triple Layer Chocolate Pate with Raspberry Coulis & Fresh Berries</p>